

PLAITS IN FAVOR

Decoration for Dresses Popular Here and Abroad.

Garments That Are Simple of Outline Feature Panels, Sleeves, Cape Effects, Flounces.

Plaits have seemingly caught the fancy of the Parisienne as well as of the American woman, asserts a fashion correspondent in the New York Tribune. Dresses simple of outline that feature plaits either in the form of panels, sleeves, cape effects, flounces or the like are rushing in upon us at a great speed.

Plaits sometimes serve as trimmings in the form of inset motifs, made either of the same fabric used for the dress or suit or a contrasting one. The material is made into squares or oblongs after it is very finely plaited and then applied to the garment.

Ribbons as trimmings are in great favor and quantities of many combinations of ribbons are seen. Coats close at the side with a ribbon which has streamers so long that they trail on the ground. Soutache braid trimming is also in great demand. One couturier has a youthful model made of serge having no ornamentation other than squares of soutache which alternate with serge squares.

Heavy wool embroidery done in a loop stitch, and which gives the appearance of tapestry, is among this season's novel trimmings. This embroidery is sometimes sheared to form little square tufts which stand away from the surface of the fabric about one-quarter of an inch in depth. Sometimes a part of the pattern is clipped and the rest is left in tight loops. This trimming is used to form deep borders on coats as well as collars and cuffs.

In addition to loop stitch needlework, there are effects achieved by means of curiously formed stitches, some of which give the appearance of four. When the loop stitch is used it is sometimes varied by being caught down with a stitch of silk embroidery. At one French house embroideries along the lines of ancient motifs are being featured.

Among the leather trimmings that are being shown are those of patent and plain kid and suede, the latter sometimes perforated to make it more ornate. The highly glazed leathers are in red, blue and black, and look like gelatin paillettes when applied in narrow bands. Leather is also used as a foundation for embroideries.

OF BEIGE STRAW AND SATIN



Beige straw and satin in a harmonizing shade of brown are combined in this millinery model for early spring wear.

SOME DAINY TOGS FOR BABY

Smart Bonnets—Organdie—Wee Socks Are Cloaked—Brother and Sister Should Match.

The baby's smartest bonnet will be made of organdie in the favorite high puffed-crown style, with row upon row of plaited ruffles framing a rosebud face. It will probably be in a combination of white and a delicate color, perhaps with the ruching delicately embroidered. Earlier in the season the bonnet will be made of crepe de chine in the same becoming style.

Even the baby's wee socks are cloaked, with the finest embroidery stitches and tiny rosebuds. These same tiny rosebuds and other delicate designs add an exquisite touch of color to little caps and bonnets of lawn and organdie.

The designers of babyhood fashions are showing a decided preference for dotted swiss for spring and summer. These frocks are mostly very simple with a tiny bit of lace at the neck; occasionally they are more elaborate, with lace insertion and ruffles.

"Brother and sister should match," say some fashion designers, and carry out the idea by making little suits and dresses to match in material and style. One such outfit is a solid color gingham with the trimming hand hemstitched, collar and cuffs and a graduated ruffle, which starts at one side of the neck running to the high waistline indicated in the little boys' suits by the attachment of the trousers. Ball buttons of Irish crochet fasten the frock which has an opening under the ruffle.

STUNNING FOR SPRING WEAR



This is an attractive spring wrap of rose taupe marvella, trimmed in tiers of taffeta roses and lined with rose Canton crepe. Heavy tricot fringes the bottom, and a jeweled buckle finishes it off.

A number of designers are using heavy leather tassels with very ornate heads as trimmings on topcoats, which have large pocket motifs done in embroidered leather or in leather appliqued on cloth.

THE GINGHAM APRON DRESSES

Slip-on Garment, More in Nature of Dress, Takes the Place of the Old Bungalow Apron.

Apron dresses take the place of the old bungalow apron and are more in the nature of a dress. The technical difference between the apron and the dress is that the former is a slip-on and does not have set-in sleeves. The dresses are pretty and gay. One in checked imported gingham has white transparent organdie in a V in the front, in the belt and edging the sleeves. A little flower in color is set on. Pink and green are the colors that go well.

Plain chambray is combined with checked gingham, and a pale green chambray has set-ins of orange flowered cretonne. The apron dress also comes in black satine with rick-rack braid in contrasting colors finishing neck and sleeves.

For Formal Dress.
An interesting cape for dress occasions, whether afternoon or evening, is of smoke-gray velvet. Its only bit of decoration is a curly band of bright blue braid, placed in a semicircle across the garment, just above the waistline. The braid follows an ancient Greek pattern.

Coral Crepe Dress.
Tiny sleeve caps of black satin ribbon appear on a dress of coral crepe entirely covered with a fine tracery of black-silk embroidery. A sash which ties in front is also of black ribbon.

Daddy's Evening Fairy Tale

BY MARY GRAHAM BONNER

THE FIRST FLY

"I am really not appreciated as I should be," said the first house fly to the window-pane.

The window-pane paid no attention to the fly's remark. The window-pane wasn't in the habit of answering back.

To be sure the fly was walking all over the window-pane and the window-pane might have objected. But the window-pane made no sound.

"The First Butterfly." It might be walked over and still it wouldn't complain of such treatment.

"Whether you agree or disagree," the fly continued, "I spoke the truth." The window-pane still was quiet.

"I suppose," the fly went on, "you agree with me because you do not contradict me.

"Well, I don't think so much of your opinion. You can't even wash your own face. A helpless sort of a thing you are.

"You should be old enough to do better than that. Yes, you really should."

"Still I think people are very rude."

"The family in this house came home today and they raved about all they had seen. They spoke of the feathery delicacy of the willow trees which were just coming out.

"They spoke of the first butterfly they had seen and of the first bumble bee.

"They spoke of the lovely warm air and of the soft breeze and of the buds opening upon the trees. They said that even while they were out things seemed to open up almost before their very eyes.

"It seems they had been for a ride, and coming back they were quite sure that the buds were further opened than they had been when they had started out.

"And all of this pleased them very much indeed. They said in some gardens and parks and along some roads things were further out than along others.

"This all interested them very much. Then I began buzzing about. I crawled up the window-pane—up you, my silent friend—and then I crawled down.

"I flew about a little and then I did some fine tricks. I brushed my legs and wings and wiped off my face—using my legs to assist me with my face."

"I thought I would be greatly admired for all this.

"And yet I was not noticed. But before long someone noticed me.

"The first fly," the person said.

"Oh, dear," said another. At first I thought the second person was speaking to me or of me affectionately. It was nice to be called 'dear.' I had never been called that before.

"I twisted my right leg over my head and then twisted it back again—a very superior trick and by that time I thought I'd be called 'darling' or 'dearest' or 'little sweetheart.'

"But not a bit of that.

"The person who had said 'Oh, dear,' had meant:

"Oh, dear! how horrid to see a fly. A fly is one of the things we don't like to see brought along by the warm weather."

"I was glad that that warm weather brought me. I felt glad that I made the people displeased. All my mean fly feelings came over me which have been handed down to me from my grandfather and grandmother flies and from their grandfather and grandmother flies before them.

"I do not know whether it is necessary to add 'before them.' I don't suppose grandfathers and grandmothers ever come after one. But they might! There's no telling.

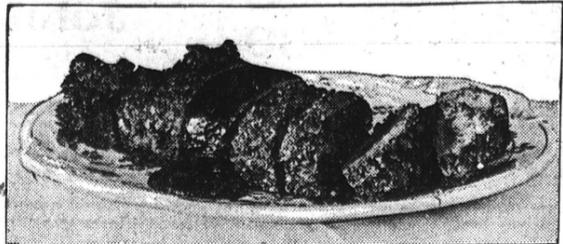
"Anyway, it shows how I am not appreciated. They seem to like all the other 'first things,' but not the first fly.

"Oh, well, I don't mind. My fly heart will not be broken!

"Ah, I believe they're going to get the swatter after me. Well, if they can catch me it's fair enough. Only I don't want to be tortured. One good swat I don't mind. My fly life may be long or short. It doesn't matter to me. And I suppose it does matter to them, as I do spread disease. Disease and I are friends. Disease has been a family friend for years. Shows what we are, I suppose, and why we're not appreciated. There, I'm being swatted now. Good-by, window-pane."

But the window-pane never answered. The window-pane was noted for being very quiet.

MUTTON SAUSAGE SUGGESTED TO DISPOSE OF SURPLUS MATERIAL



Mutton or Lamb May Be Used for Sausage.

(Prepared by the United States Department of Agriculture.)
Beef and pork is not the only mixture suitable for sausage. A combination of mutton or lamb with pork may also be used for such a purpose, according to the United States Department of Agriculture.

General Formula.
A general formula is:
Lamb or mutton, 2 parts. Fat pork, 1 part. Salt and seasoning to suit the taste.
Lean fresh pork, 1 part.

Combine all the ingredients and put them through a sausage grinder. This sausage may be made into cakes and cooked at once or packed in skins or bags, about 2 1/2 inches in diameter, and stored like pork sausage. It is

PLAN FOR CLEANING SILVER

Common Table Salt and Boiling Water Are Useful—Rub With Good Abrasive Polish.

A satisfactory method for cleaning household silver, according to the United States Department of Agriculture, is as follows: An enamel or agate ware dish should be partly filled with a cleaning solution of one teaspoonful of common table salt to each quart of water and placed directly on the stove to boil. A sheet of aluminum or clean zinc should then be dropped into the dish and the tarnished silver placed in contact with this metal. It is best that the silver be entirely covered with the cleaning solution and that the solution remain at the boiling temperature. As soon as the tarnish has been removed the silver should be removed, rinsed in clean water, and wiped with a soft cloth.

Aluminum corrodes quickly in the cleaning solution, so that aluminum dishes of any value for culinary purposes should never be used. Aluminum ware, that would otherwise be thrown away, or any inexpensive piece of the metal, will serve very satisfactorily for cleaning silver. Zinc may be used in place of aluminum, but it becomes corroded and inactive in a much shorter time. The electrolytic method may be used as frequently as is necessary to remove the tarnish, but it is necessary to rub the silver with some good abrasive polish only as often as may be desirable to restore the burnished appearance.

PRUNES GOOD IN EMERGENCY

Addition of Few Chopped Nut Meats and Decorated With Whipped Cream Is Attractive.

Unexpected company—and nothing in the house for dessert! Of course, one wouldn't think of offering guests who have come from a distance the plain old prunes the children had for lunch—and there isn't time to cook anything. In one way or another almost every housekeeper has been in this dilemma. What one ingenious woman did was to pit and mash the luncheon prunes, and add to them a few chopped nut meats—half a cupful to a pint of prune pulp. She stirred in a tablespoonful of lemon juice and two tablespoonfuls of sugar and served the result with cream from the top of the milk bottle. This dessert became so popular she was called on to prepare it frequently, and when she wanted to make it look very attractive—and was not bridging an emergency—she put it into individual pastry shells and decorated it with whipped cream. When she couldn't get whipped cream she made a meringue of egg-white and sugar and browned it delicately before serving.

The children liked this prune and nut mixture in their school lunches instead of preserves, occasionally, and served on plain crackers or between two crackers, it was appetizing with a cup of tea. The United States Department of Agriculture indorses this prune and nut mixture for these uses.

CODDLED EGGS ARE FAVORED

Plan Suggested for Cooking in Such a Way That Whites Will Not Be Overcooked.

Many means have been suggested for cooking eggs in such a way that the yolks will be cooked and the whites will not be overcooked. One of the most satisfactory is by coddling, which is done as follows: Allow a cupful of water to each egg, bring the water to the boiling point, remove it from the fire, put in the eggs, cover the dish closely, and leave the eggs in the water for about seven minutes. There is some uncertainty about this method, for eggs differ in weight and also in temperature at the time the cooking begins. On the whole, however, this result can be obtained by pouring hot water over eggs, if the same dish with the same amount of water is always used, but each cook must make her own rules.

CLUB GIRLS WEAR UNIFORMS

Rolldale Organization in Meade County, Kansas, First to Complete Dresses for Meetings.

(Prepared by the United States Department of Agriculture.)
The first girls' club in the state of Kansas in 1922 in which 100 per cent of the members completed the making of club uniforms to be worn at their meetings, was the Rolldale club in Meade county. Although these girls live on farms and are very busy with the regular work of the farm home, they always find time for their club work. One girl reported to the extension agent of the United States Department of Agriculture and the state college of agriculture that be-



A Member of the Rolldale Girls' Club

between one meeting and the next she had sledged 20 acres of kafir corn. Another had harrowed and sledged 12 acres of corn; a third had helped can 12 quarts of beans, besides assisting with the general house work and chores; while a fourth girl, not to be left out, reported that she had caught eight rats in a trap.

Club work has resulted in giving to girls who have left school something worth while to work toward, some knowledge of how to do the ordinary things about the farm home in the best and easiest way.

OF INTEREST TO THE HOUSEWIFE

- Onion juice will remove rust from knives.
- Cold tea is excellent for cleaning varnished paper.
- Remember that the boiler fire will burn rubbish and dried garden refuse quite as well as it will coal.
- Have a box of matches near the stove. Don't walk across the kitchen 18 times a day for them.
- Rain spots on cloth will not become permanent if immediately wiped off in the direction of the nap, using a piece of soft silk.
- When boiling a pudding in a cloth put an old plate at the bottom of the saucepan to prevent the pudding from sticking to the pan.
- Drain your dishes after wiping the silver. When dry, they are ready for the next meal. Saves endless steps to china cupboard and back again. Saves dish towels, too.
- To remove iron rust from lace, use lemon juice and salt and expose to the sunshine. If stains will not yield to treatment, a white lace that is spotted may be given an ecru tint by rinsing in coffee.

The Kitchen Cabinet

(©, 1922, Western Newspaper Union.)
Never mind what the other fellow is worth. He paid for everything he possesses by work, constant and unremitting, and an eternal watchfulness for opportunity. Do you want the same results? Then be prepared to pay the price.—Lloyd.

GOOD THINGS TO EAT

When you want a cake especially nice try the following: Candied cherries are expensive unless you have put them up yourself. Pour hot water over a pound of candied cherries, let stand a few minutes then drain and set into the oven to become dry. Soak one-half pound of crustless bread in as much milk as it will absorb; add four beaten eggs, four tablespoonfuls of sugar, four tablespoonfuls of warm butter, one-fourth of a pound of boiled and grated chestnuts, and a dusting of cinnamon. When well-mixed add the cherries, pour into a buttered shallow pan, brush generously with butter, sprinkle with sugar and cinnamon, and bake slowly in a moderate oven. Serve with a cupful of hot chocolate.

Luncheon Eggs.—Wash and chop one-fourth of a pound of mushrooms; melt one tablespoonful of butter in a saucepan, add the mushrooms and stir until all the moisture is evaporated; add one tablespoonful of flour, blend well, then add one-half cupful of chicken stock, one-fourth of a teaspoonful of salt, and a little pepper; let boil two minutes. Cut in halves six hard-cooked eggs, remove the yolks and mix them with the mushroom sauce. Fill the eggs with this mixture and set them into a baking dish, surround with tomato sauce and heat thoroughly. Just before serving place a fillet of cardine on each stuffed egg. Serve from the baking dish.

Sardine Salad.—Skin and bone a dozen sardines, add a cupful of mashed, hard-cooked egg yolks, two tablespoonfuls each of chopped olives and celery, a pinch of dry mustard, and lemon juice to moisten. Mix and form into balls, roll in boiled rice. Arrange around a mound of stuffed olives and serve garnished with roses of mayonnaise.

A good breakfast dish is buttered toast served with hot stewed tomatoes, seasoned well with butter, salt and pepper. The tomatoes will have a better flavor if well-cooked with the seasoning and add a little water while cooking.

Horseradish Sauce.—Whip one-fourth of a cupful of heavy cream, add three tablespoonfuls of fresh grated horseradish, one tablespoonful of vinegar, one-fourth teaspoonful of Serve on baked ham.

Cheerfulness is the daughter of employment. I have known men come home from a funeral in great spirits, just because they had had the management of it.—Horne.

EARLY SPRING SALADS

The following salad is made when fresh tomatoes cannot be procured or are too expensive:
Glace Tomato Salad.—Dissolve one-eighth of a box of gelatine in a little cold water. Measure half a can of tomatoes, put through a sieve to remove seeds. Season with pepper and salt, heat until boiling, then pour over the gelatine. Put into cups or molds to harden. Remove and place on lettuce leaves with a spoonful of mayonnaise on top of each.

Baked Apple Salad.—Choose a good-sized apple of good variety, such as the Northern Spy. Bake until well done and the skin is loose from the apple. When cool remove the skin and stuff the apple center with nuts. Serve with whipped cream or on lettuce with mayonnaise dressing.

Fruit Salad.—Cut in dice three melon apples, remove the pulp from three oranges. Blanch a cupful of almonds and shred them, dice one cupful of pineapple. Mix all these ingredients and serve on lettuce with a mayonnaise dressing. Garnish with halves of walnut meats and candied cherries.

Celery and nuts cut fine, using one-half as much nuts in measure as celery, add French dressing, let stand for an hour and serve on lettuce.

Lily Salad.—Cut hard-boiled egg whites into petal-shaped pieces, leaving the yolk perfectly whole. Rub each yolk with butter, mustard and vinegar, mixed well. Serve on beds of cress or cooked spinach with mayonnaise for dressing.

Chestnut Salad.—Mix a little sweet cream into a cream cheese with some finely-chopped sweet green pepper. Divide into pieces and roll in cracker crumbs that have been browned. Shape in the form of chestnut burrs and insert a cooked chestnut in each. Serve with mayonnaise.

The parsnip is especially good served with boiled meats. Sliced or diced cooked parsnips are very good baked in a white sauce as are escalloped potatoes.

Nellie Maxwell